Electrolux Cold Rooms

-10/-21° - 8,4/10 m³

Electrolux cold rooms are available in a vast range of different sizes and functionalities. They are designed to work in tropical temperatures (+43°C). The range consists of coolers (-2/+8°C) with panels 60 mm in thickness, freezer cold rooms (-10/-21°C) with panels 100 mm in thickness and with built-in or remote refrigerating unit. The four models detailed on this sheet are freezer cold rooms with a usable volume of 8,4 to 10 cubic meters. Models come with panels and gas pre-charged cooling unit.



CONSTRUCTION

• Very short assembly time. Expert refrigeration knowledge is not required for installation.

• New vacuum injection technology which permits to have significant enhancement on the performances of the panels and high quality.

• Panels are cladded inside and outside with anti-scratch prepainted galvinized steel. Polyurethane foam insulation. CFC and HCFC free.

• Rounded internal and external corners. All edges are radiused.

• Anti-slip walk-in floor.

• The fast-fit centering system allows perfect alignment of the panels. These new fasteners are made of high resistant composite materials and guarantee perfect grip of all components.

• Airtight panels connection. All sides of panels have PVC gasket foamed in place to assure airtight and secure fitting. Any other sealing between panels on site is eliminated.

• The refrigeration unit is mounted on a modular panel for easy installation and quick set-up of the cold room. All the refrigeration units are tropicalized (+43°C) and use R404A refrigerant and are supplied with a high/low temperature alarm.

• If the floor on which the cold rooms will be installed presents irregularities or unevenness up to 1 cm, then the surface of the floor should be levelled.

PERFORMANCES

Defrosting through heated gas with re-evaporation of defrosting water permits to reduce the total power installed, shorten defrosting time and limit the warming of the cold room.
All models are equipped with internal lighting (waterproof IP54) mounted on the refrigerating unit panel. The control panel includes: luminous ON/OFF switch, internal lighting switch, cold room functioning indicator, defrost cycle indicator, temperature and thermostat control with digital display.

Shelving as accessory

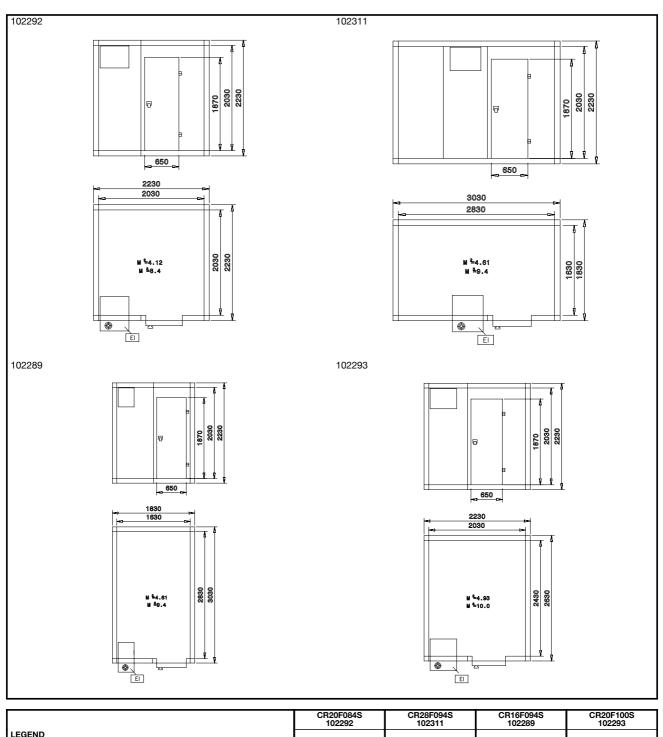
• The right-hinged door is available as standard (left-hinged door on request) and constructed with smooth rounded profiles, cam-lift action hinges, airtight magnetic gasket and high insulation thus allowing to reduce energy and operating costs.

• Newly designed handle complete with lock and interior safety release to prevent entrapment when the door is accidentally locked from outside.

• HACCP monitoring is possible trough a serial port supplied on all models.

• Conform to ruling European safety and hygiene standards and H marked.





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	CR20F084S 102292	CR28F094S 102311	CR16F094S 102289	CR20F100S 102293
LEGEND				
EI - Electrical connection	230 V, 1N, 50	380/400 V, 3N, 50	380/400 V, 3N, 50	380/400 V, 3N, 50
TECHNICAL DATA				
External dimensions - mm				
width	2230	3030	1830	2230
depth	2230	1830	3030	2630
height	2230	2230	2230	2230
Compressor power - HP	1.7	2.4	2.4	2.4
Electrical power - kW	1.4	1.6	1.6	1.6
Net weight - kg.	427	508	508	519
Power supply - V, phases, Hz	230 V, 1N, 50	380/400 V, 3N, 50	380/400 V, 3N, 50	380/400 V, 3N, 50
Usable volume - m ³ .	8,4	9,4	9,4	10,0
Usable surface area - m ²	4,12	4,61	4,61	4,93
ACCESSORIES				
ALUM.SHELV., POLY.TIERS-COLDROOM 163X283			137094	
ALUM.SHELV., POLY.TIERS-COLDROOM 203X203	137097			
ALUM.SHELV., POLY.TIERS-COLDROOM 203X243				137098
ALUM.SHELV., POLY.TIERS-COLDROOM 283X163		137105		
DOOR MICROSWITCH	102441	102441	102441	102441
GRAPHIC TEMPERATURE RECORDER	102025	102025	102025	102025
KIT HACCP ADV.CONNECTION FOR COLD ROOMS	102021	102021	102021	102021
PLASTIC CURTAIN FOR 65CM DOOR CLEARANCE	102027	102027	102027	102027
PRINTER FOR HACCP BASIC VERSION REFRIG.	881457	881457	881457	881457
PRINTER FOR TEMPERATURE RECORDER	102026	102026	102026	102026

Internet: http://www.electrolux.com/foodservice